

PURVEYORS

It is a joy to be surrounded by a wealth of farms, artisans, and local purveyors in this region with whom we've established great friendships and generous partnerships. While our menus change seasonally, our commitment to quality, flavor, and community stays the same.

These are just some of the businesses that supply the ingredients for our food & beverage offerings:

2 QUEENS COFFEE | NARROWSBURG, NY | Loose Leaf Tea

Sustainability and traceability ethics guide owners, Martin & Charles, in the sourcing of organic, fair-trade coffee beans and pollinator-friendly ingredients found in their teas.

BEAVERKILL HATCHERY | LIVINGSTON MANOR, NY | Trout

Perhaps the oldest and largest private trout hatchery in New York state, proudly owned and operated by the Shaver family for five generations.

HORAK FARM | LIVINGSTON MANOR, NY | Produce & Smoking Wood

Linda & Heidi Horak grow and forage local, heirloom, and wild varieties of vegetables, berries, and fruit, in addition to providing beautifully seasoned fruit woods to fuel our smoker.

CATSKILL PROVISIONS DISTILLERY | CALLICOON, NY | Truffles, Gin, Vodka & Whiskey

100% woman-owned by beekeeper and co-founder Claire Marin, this Callicoon-based, award-winning distillery is focused on sustainable practices, supporting the local economy, and most importantly, saving the bees.

CATSKILL BREWERY | LIVINGSTON MANOR, NY | Beer

"Honest Hardworking Beer" made using only the finest, local ingredients combined with pure Catskill Mountain water and heavy attention to sustainable practices.

UPWARD BREWING CO | LIVINGSTON MANOR, NY | Beer

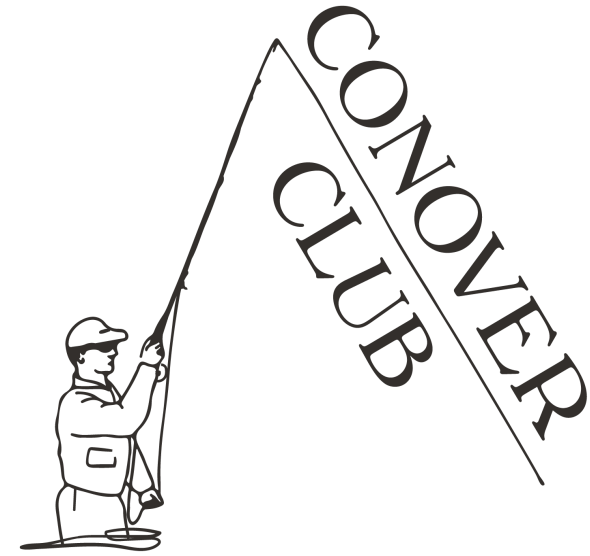
Born from the natural springs at the base of their 120-acre preserve, Beer Mountain™ Upward create clean, crisp, highly drinkable beers.

AGRARIAN FEAST | LIVINGSTON MANOR, NY | Microgreens

Small organic, forest farm grown- cut and packed by hand.

EARTHGIRL FLOWERS | CALLICOON CENTER, NY | Florals

Jill prioritizes locally sourced flower and sustainable practices in making her creative and unique arrangements.



MENU

A FRIENDLY PLACE FOR NICE PEOPLE.

To our knowledge, Callicoon Hills resort may very well be as old as the town itself, and one day, like the town's famous bandstand, it will truly become a landmark.

Our humble beginning as a boarding house & gristmill built by the Wentzel family c. 1905 started the story. We transitioned to a vacation resort after acquisition in the 1940's by the Hill family, who stewarded the resort through the Borscht Belt era of the '60's, where the Hills solidified its reputation as "A Friendly Place for Nice People".

As chance would have it, a young family visited Hill's Resort in 1973 and decided to purchase the resort after Bruno (who joined as a chef before marrying Marie Hill) told them, "if you like it so much, why don't you buy it!" Hill's then passed to Walter, Anna, and Ela Ambrozewicz, the aforementioned young family, who promised to continue the tradition of warm & personable hospitality.

Today, Callicoon Hills is deeply inspired by the past lives of the property. Conover Club is our vision of a place to visit daily during your stay – where mealtimes lead to quick friendships and jovial humor.

CALLICOON HILLS, NEW YORK

APPETIZERS

PROSCIUTTO & APRICOT TOAST 13
 HEN OF THE WOODS, GRILLED SOURDOUGH

PULLED PORK SLIDERS..... 12
 BOURBON BBQ SAUCE, APPLE SLAW

FRIED CHEESE CURDS.....10
 CHIPOTLE LIME AIOLI

WHITE BEAN DIP 9
 ESPELETTE, HERBS, SUN DRIED TOMATO, SOURDOUGH

SQUASH DEVEILED EGGS 9
 PAPRIKA, BACON

SOUP & SALAD

BUTTERNUT SQUASH SOUP 9
 CREME FRAICHE, TOASTED PUMPKIN SEEDS

MICRO GREEN SALAD 14
 FRESH LOCAL MICROGREENS, APPLES, GRAPES, CANDIED
 WALNUTS, VANILLA BEAN VINAIGRETTE

ADD GRILLED CHICKEN – \$6

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

MAINS & SAMMIES

CHICKEN POT PIE 20
 BUTTERMILK BISCUIT CRUST

STEAK FRITES 35
 PORCINI CRUSTED HANGER STEAK, SWEET POTATO
 FRIES, BLUE CHEESE DIPPING SAUCE

SHRIMP & CRAB RAVIOLI 26
 SAFFRON & WHITE WINE CREAM SAUCE

FALL CURRY 24
 SQUASH, CARROT, CHICKPEAS, PEPPERS, ONION,
 POTATOES STEWED IN CURRY COCONUT SAUCE, TOPPED
 WITH RAITA

AUTUMN HARVEST BOWL..... 24
 ROASTED BRUSSELS SPROUTS, DELICATA SQUASH,
 ONION, SWEET POTATOES, CRANBERRIES, PICKLED
 CAULIFLOWER, PUMPKIN SEEDS, SMOKED GOAT CHEESE

"HILLS" BURGER 16
 GRUYERE, PURPLE CABBAGE SLAW, PICKLES, HOMEMADE
 PRETZEL BUN WITH CHOICE OF GREEN SALAD OR FRIES

CHICKEN SANDWICH16
 GRILLED CHICKEN, BAKED FIG, BLUE CHEESE SPREAD,
 ARUGULA, APPLE, TOASTED CIABATTA WITH CHOICE OF
 GREEN SALAD OR FRIES

SIDES

SWEET POTATO FRIES 5

HERBED HAND CUT FRIES 5

ROASTED FALL VEGGIES 5